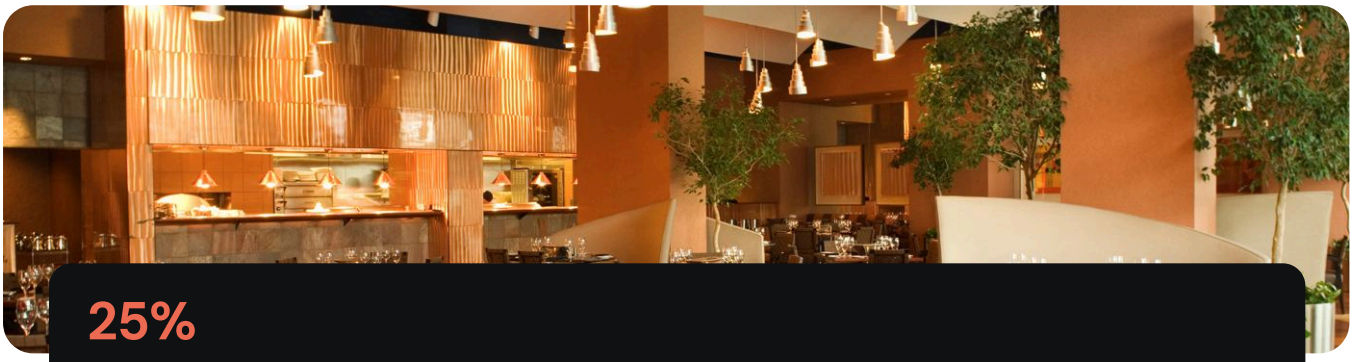
Restaurants & QSR · UAE

A restaurant chain cut food wastage by 25% by tracking perishables batch by batch

A Dubai restaurant chain tracks fresh produce, dairy and proteins by delivery batch from its cold stores to each outlet kitchen, so older stock is used first and outlets order only what they will cook.



25%
less food wastage

AT A GLANCE

INDUSTRY
Restaurants & QSR

REGION
Dubai, UAE

SIZE
Large chain, many outlets

PREVIOUSLY
No central inventory system

FEATURES USED
Stores · Insight

01 The client

The client is a large restaurant chain headquartered in Dubai, with multiple outlets, shared storage locations and a growing presence across urban markets.

Its menus depend on perishables: leafy greens, herbs, dairy, chicken, meat and seafood. Each has a short life in the chiller, and each outlet's kitchen has to be ready for service without a walk-in full of stock that will not be used in time.

02 The challenge

Stock sheets were updated by hand at each outlet and storage location, often at different times. Outlets reordered by habit, and newer deliveries were used ahead of older ones.

- No one could see how much of an ingredient the chain held across outlets.
- Excess purchasing filled chillers with stock that spoiled before use.
- Deliveries were not told apart by batch, so older stock got pushed to the back.
- Daily consumption was not recorded, so ordering relied on guesswork.

03 What they set up in Asset Infinity

The chain set up each cold store and outlet kitchen as a storeroom in Asset Infinity, with ingredients received by batch and issued to kitchens each day.

Stores

Every chiller and walk-in on one screen

Ingredient stock is held per storeroom, so the operations team sees what each outlet and storage location holds right now.

Stores

Batches from the delivery

Each delivery of a perishable is received as its own batch, so the kitchen can pick the oldest batch first and leftover stock is easy to trace.

Stores

Daily issues to the kitchen

Ingredients moved from the store to the line are recorded as issues, which builds a daily consumption record for each outlet.

Insight

Consumption against stock

Reports compare what each outlet received, issued and counted, so over-ordering and loss show up by ingredient and location.

04 How it works day to day

Perishables now pass through these hands between delivery and the pass.

RECEIVING COOK
Books in the delivery
Produce, dairy and proteins are counted in at the outlet or storage location and recorded as a batch with its delivery date.

SOUS CHEF
Pulls the oldest batch
Before prep, the sous chef checks which batches are on hand and takes from the oldest first.

SOUS CHEF
Issues stock to the line
What goes from the walk-in to the kitchen is issued in the app, building the outlet's daily consumption.

OUTLET MANAGER
Counts at close
A stock count of the chillers at the end of the day shows any gap between what was issued and what is left.

SYSTEM
Advises what to reorder
When an ingredient falls below the outlet's reorder point, it appears in reorder advice for the next order.

OUTLET MANAGER
Orders to plan
The manager orders from that advice and recent consumption, instead of repeating last week's order out of habit.

OPERATIONS MANAGER
Compares outlets
Reports show received, issued and counted stock by outlet, pointing to the kitchens and ingredients where loss is highest.

05 Before and after

	BEFORE	WITH ASSET INFINITY
Stock records	Hand-kept sheets at each outlet	One stock record per storeroom
Using older stock	Newer deliveries used first	Batches show what to use first
Consumption	Not recorded	Daily issues to the kitchen
Ordering	By habit, often too much	From reorder advice and actual use
Visibility	Each outlet on its own	Stock across outlets and storage locations
Wastage	Spoilage found too late	Gaps shown at each count

06 How it rolled out

1

Stock practices reviewed. The team looked at how each outlet counted and ordered, and moved existing stock records into one system.

2

Rules set per outlet. Ingredient categories, consumption rules and reorder points were configured for each outlet and storage location.

3

Kitchen teams trained. Kitchen and inventory staff had hands-on sessions, then regular reviews and recommendations for improvement.

07 The results

- Stock of each ingredient visible across outlets and storage locations
- Older batches used first, so less stock ages out in the chiller
- Daily consumption on record for ordering decisions
- Fewer delays and less excess stock in daily inventory work
- Outlets have ingredients ready for service through timely replenishment

08 Why it worked

Batches fit perishables

Recording each delivery as a batch tells the kitchen which stock to use first, which matters most for food with a short life.

Consumption is a by-product

Issuing to the line is a small daily step, and it gives the chain the usage figures it never had.

Every outlet compared

The same records in every kitchen let operations see which outlets lose the most and why.

09 Looking ahead

Knowing what each kitchen holds and what it actually uses has let the chain order closer to need. Batches make it plain which stock should be cooked first.

The consumption record now built up per outlet and ingredient gives the chain a basis for setting reorder points that follow each outlet's real trade.

See it on your own assets

A 30-minute demo, set up for a restaurant or food service chain.

The client's name is withheld for confidentiality. Results are as reported by the client.

Book a demo

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